

THE PEARL

dining room

£30/£35

12-2.30pm every Saturday

THE PEARL BRUNCH

pigs head spam, fried egg, bean puree

SK14 BEETROOT

roast beetroot, fennel, Field 28 salad

DILLON'S FISH SOUP

Red mullet, mussels, raviolo

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BBQ BEEF

Roast rump, ox stew, burnt onion

POLYSPORE MUSHROOMS

garlic mushrooms, Farm Yard Brew Co. stout, pearl barley

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"CHEESECAKE"

fig leaf, English champagne, hob knobs

AFTER ATE

60% macondo, mint choc chip, marquise

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CHEESE +£7

British cheeses by The Crafty Cheeseman
Hattersley Projects chutney, biscuits

If you have any dietary requirements please inform a member of staff